FRENCH CHICKEN BAKE

Start with delicious MAZOLA® Margarine.

- 2/3 cup MAZOLA Margarine
- 1 pound mushrooms, sliced
- 1 cup chopped celery
- 1/4 cup ARGO®/ KINGSFORD'S® Corn Starch
- 2 teaspoons salt
- 1/4 teaspoon white pepper
- 1 teaspoon dried thyme leaves
- 4 cups milk
- 4 cups diced cooked chicken
- 1 package (8 oz) egg noodles, cooked and drained
- 1/4 cup white wine
- 1 cup fine dry bread crumbs

In skillet heat 6 tablespoons of the Margarine over medium heat. Add mushrooms and celery; sauté 5 minutes Strain and set aside, reserving juices. In saucepan mi next 4 ingredients. Gradually stir in vegetable juices ar milk until smooth. Bring to boil over medium heat, st ring constantly; boil 1 minute. Remove. Stir in next ingredients, mushrooms and celery. Pour into shall 3-quart baking dish. Melt remaining Margarine; sti bread crumbs. Sprinkle over top. Bake in 400°F o 20 minutes. Makes 12 servings.